



THE MENU

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CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT
4-6 RUE PIERRE DEMOURS

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Sincere, generous Corsican cuisine, prepared with fresh ingredients selected with heart.

CORSICAN RESTAURANT

ITALIAN CAMPAIGN — 4 courses — 64 €

EMPIRE — 6 courses — 84 €

WAGRAM — 10 courses — 111 €

THE MENUS ARE OFFERED IN TWO FORMATS

Tasting Version

Smaller plates, a refined progression.

Still or sparkling water included; coffee or « pausa »
not included.

Generous Version

More generous portions, in the spirit of the house.

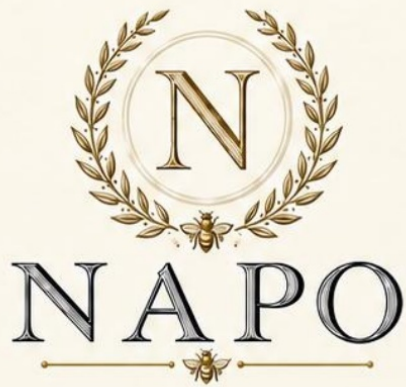
Still or sparkling water included; coffee or « pausa »
not included.

Your server will ask for your preference at the table.

GOURMET CAMPAIGN PLAN

Three tasting menus inspired by the Emperor's great campaigns

PER L'ONORE È PER A CORSICA



ITALIAN CAMPAIGN

4 courses

1. The Imperial Guard *Salumeria di a casa*

Prisuttu, lonzu and Corsican coppa, house-made fig jam and toasted country bread.

2. Ajaccio Cannelloni *Cannelloni à u Brocciu*

Cannelloni filled with fresh brocciu, coated in a poultry jus infused with maquis herbs.

3. Marengo Veal Sauté *Vitellu saltatu cù l'alive*

Veal sauté slow-cooked with Corsican green olives, corn polenta with St Agur.

4. Malmaison Fiadone *Fiadone tradizionale*

Traditional fiadone with brocciu and lemon.



EMPIRE

6 courses

1. The Imperial Guard

Salumeria di a casa & Fritelle à u Brocciu

House-made Corsican charcuterie: prisuttu, lonzu and coppa, house-made fig jam and mint brocciu fritters.

2. Jena Soup

A Suppa Corsa

Traditional Corsican soup with maquis herbs and Corsican pancetta.

3. Ajaccio Cannelloni

Cannelloni à u Brocciu

Cannelloni filled with fresh brocciu, coated in a poultry jus infused with maquis herbs.

4. Lodi Sea Bass

Pesciu di u ghjornu

Simply grilled sea bass or line-caught bass, Balagne olive oil and Corsican lemon.

5. Austerlitz Stufatu

Stufatu di Cignale

Wild boar civet with olives and maquis herbs, creamy chestnut gnocchi.

6. The Hundred Days

Fiadone èt canistrelli

Traditional fiadone with brocciu and lemon, canistrelli, Pierrette Giacomoni's brocciu fritters and Tata Christiane's frappes.



NAPO



WAGRAM

10 courses

1. Rivoli Frittelli

Golden, crisp courgette fritters.

2. The Imperial Guard

Salumeria di a casa

An assortment of prisuttu, lonzu, coppa and dry-cured island sausage.

3. Jena Soup

A Suppa Corsa

Traditional Corsican soup with maquis herbs and Corsican pancetta.

4. Fontainebleau Frittata

Frittata cù u brocciu è a menthe

A tender frittata with fresh brocciu and mint.

5. Ajaccio Cannelloni

Cannelloni à u Brocciu

Cannelloni filled with fresh brocciu, light poultry jus infused with maquis herbs.

6. Lodi Fish

Pesciu di u ghjornu

Grilled line-caught fish, Balagne olive oil and Corsican citrus.

7. Austerlitz Stufatu

Stufatu di Cignale

Wild boar civet slow-cooked with olives and maquis herbs.

8. Marengo Veal Sauté

Vitellu saltatu cù l'olive

Veal sauté slow-cooked with Corsican green olives, corn polenta with St Agur.

9. The Emperor's Cheeses

Casgiu corsu

A selection of ewe's-milk and goat's-milk tommes from the maquis, served with fig jam.

10. Malmaison Fiadone

Fiadone

Traditional fiadone with brocciu and lemon.



À LA CARTE

NAPO — CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT

STARTERS

The Imperial Guard	15	Fontainebleau Frittata	13
<i>Corsican charcuterie board</i> Prisuttu, lonzu and Corsican coppa, to share.		<i>Frittata cù u Brocciu</i> Tender frittata with fresh brocciu, served piping hot.	
Austerlitz Soup	14	Josephine's Caprice	9
<i>Traditional Corsican soup</i> A generous soup with the flavours of the maquis.		<i>Creamy burrata</i> Delicate, fresh and indulgent burrata.	

MAINS

Ajaccio Cannelloni	20
<i>Cannelloni à u Brocciu</i> Generous cannelloni, oven-baked and delicately melting.	
Lodi Sea Bass	27
<i>Roasted sea bass</i> Finely prepared, elegant and briny sea bass.	
Marengo Veal Sauté	20
<i>Veal sauté</i> Veal slow-cooked with care, flavourful and comforting.	
Wild Boar Civet	31
<i>Civet di Cignale</i> Wild boar civet slow-cooked with olives and maquis herbs, creamy chestnut gnocchi.	
Corsican Burger	25
<i>Wild boar burger</i> An indulgent burger with a boldly Corsican character.	
The Emperor's Sin	160
<i>Shoko rib steak, to share — 1K200g</i> Shoko rib steak, cocoa-fed beef from Finland. An exceptional cut to share.	

DESSERTS

Malmaison Fiadone	11	Castagna Ice Cream	8
<i>Fiadone tradizionale</i> A great Corsican classic with brocciu, light and fragrant.		<i>Chestnut ice cream — per scoop</i> Sweet and generous, with notes of chestnut.	
The Emperor's Cheeses	13	Brocciu Ice Cream	6
<i>Corsican cheese plate</i> A selection of cheeses to extend the meal with elegance.		<i>Brocciu ice cream — per scoop</i> Creamy, original and delicately Corsican.	
Pierrette GIACOMONI's Brocciu Fritters	9	Lemon Sorbet	6
<i>Soft, golden and delicately sweet fritters.</i>		<i>Lemon sorbet</i> A bright, tangy freshness.	
Corsican Frappes	7	Clementine Sorbet	8
<i>Frappe</i> A crisp traditional biscuit, simple and moreish.		<i>Clementine sorbet</i> A sun-kissed, sweet and fruity flavour.	
		Îles Sanguinaires Tiramisu	15

nt gourmande.

PER L'ONORE È PER A CORSICA



U SPUNTINU

NAPO — CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT

SHARING MENU

The Imperial Guard Corsican charcuterie board to share: prisuttu, lonzu and coppa.	15	Truffled Tilsit Truffle croque, rich and indulgent.	18
Rivoli Fritelli Golden, crisp courgette fritters.	9	The Napoleonic Creation House-made foie gras, delicate and generous.	18
Napoleon Croque A generous classic croque, golden and crisp.	12	Josephine's Caprice Creamy burrata with pistachio and Corsican prisuttu.	16
Josephine Croque Our signature croque topped with an egg.	14	Imperial Snails Snails prepared in a spirit of tradition.	16
The Emperor's Cheeses A selection of carefully aged cheeses.	13	The Imperial Marinella Trout roe, fried smelts, tarama and shrimp in truffle crust. <i>Caviar supplement: 55</i>	29
U Matrimoniu <i>The Wedding Plate</i> Mixed Corsican charcuterie and cheese platter.	31		

Mixed Corsican

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WINE LIST

I Vini di l'Imperu

CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT
4-6 RUE PIERRE DEMOURS

CORSICAN WINES

White Wines

		Glass	Bottle
Domaine de Vetriccie	2025	6 €	34 €
Domaine de Fiumicicoli	2025	8 €	44 €
Domaine Orenga de Gaffory	2024	9 €	47 €
Domaine de Torraccia	2024	8 €	45 €
Domaine Gentile — Patrimonio	—	9 €	46 €

Rosé Wines

		Glass	Bottle
Domaine de Vetriccie	2025	6 €	34 €
Domaine de Fiumicicoli	2025	8 €	44 €
Domaine de Torraccia	2024	8 €	45 €
Domaine Gentile — Patrimonio	—	9 €	46 €

Red Wines

		Glass	Bottle
Domaine de Vetriccie	2025	6 €	34 €
Domaine de Fiumicicoli	2024	8 €	44 €
Domaine Orenga de Gaffory	2023	9 €	47 €
Domaine de Torraccia	2021	8 €	45 €
Domaz			

By the scent of its maquis, from afar, with my eyes closed, I would recognize Corsica.

Napoléon Bonaparte

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WINE LIST

I Vini di l'Imperu

CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT
4-6 RUE PIERRE DEMOURS

WHITE WINES

<i>Appellation</i>	<i>Cuvée or Producer</i>	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Bourgogne	Chardonnay Victoire d'Affaux	2023	9 €	44 €
Rhône	Côte du Rhône CamSô, Domaine Tour St Michel	2025	8 €	40 €
Bourgogne	Chablis 1er Cru Côte de Léchet, Domaine Mosnier	2022	—	60 €
Loire	Sancerre Les Monts Damnés, Bailly Reverdy	2023	—	54 €
Rhône	Condrieu E. Guigal	2023	—	75 €
Alsace	Riesling Grand Cru Mambourg, Domaine Fonné	2022	—	54 €
Alsace	Gewurztraminer Vendanges Tardives, Domaine Fonné	2019	11 €	70 €
Bordeaux	Pessac-Léognan Clémentin de Pape Clément	2020	—	82 €
Cévennes	« Cuvée J »	—	7 €	37 €

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CORSICAN RESTAURANT — PARIS 17TH ARRONDISSEMENT
4-6 RUE PIERRE DEMOURS

RED WINES

<i>Appellation</i>	<i>Cuvée or Producer</i>	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Rhône	Côte du Rhône CamSô, Domaine Tour St Michel	2022	8 €	40 €
Rhône	Côte du Rhône, Cuvée Les 18	2023	—	54 €
Rhône	Châteauneuf-du-Pape, Domaine Tour St Michel	2023	—	62 €
Rhône	Côte-Rôtie Blonde et Brune	2022	—	95 €
Rhône	Côte du Rhône Magnum	—	—	75 €
Beaujolais	Moulin-à-Vent Cuvée Dumas, Domaine Victoire d'Affaux	2024	9 €	47 €
Bourgogne	Pommard 1er Cru Épenots, Olivier Lefflaive	2019	—	180 €
Bordeaux	Pauillac Les Griffons de Pichon Baron	2019	—	95 €
Bordeaux	Saint-Émilion Dragon de Quintus	2020	—	85 €
Cévennes	« Camina »	2022	7 €	37 €
Chemin de Ribas	—	—	7 €	39 €
Hermitage de Mayran	—	2022	7 €	39 €
Gard	Château de Ribas, Cuvée Prestige	2023	—	82 €

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WINE LIST

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4-6 RUE PIERRE DEMOURS

ROSÉ WINES

	Vintage	Glass	Bottle
Côtes de Provence — Sainte Marguerite Symphonie	2025	12 €	44 €
Côtes de Provence — Sainte Marguerite Fantastique	2025	—	67 €
Côtes de Provence — Sainte Marguerite Symphonie Magnum	—	—	90 €
Cévennes — « L'Originelle »	—	7 €	37 €

SPARKLING WINES

	Vintage	Glass	Bottle
Prosecco Spumante Extra Dry, Domaine Barocco	—	10 €	40 €

CHAMPAGNES

	Vintage	Glass	Bottle
Jean Luc Pouteau Brut Blanc de Noirs	—	12 €	100 €
Moët & Chandon	—	14 €	110 €
Deutz	—	—	120 €
Lanson Blanc de Blancs	—	—	140 €
Ruinart Brut	—	20 €	130 €
Ruinart Blanc de Blancs	—	—	180 €
Dom Ruinart	—	—	300 €
Ruinart Blanc de Blancs Magnum	—	—	330 €

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BEVERAGES

HOT BEVERAGES

Espresso	3 €
Decaffeinated Coffee	3 €
Double Espresso	6 €
Large Cream Coffee	6 €
Hot Chocolate	6 €
Cappuccino	7,5 €
Viennese Hot Chocolate	7,5 €
Tea	5 €

SOFT DRINKS

Iced Tea	6 €
Orangina	5,50 €
Fuze Tea	5,50 €
Coca cola / Zero	6,50 €
Fresh-Squeezed Orange/Lemon	9 €
GingerBeer	8 €
Redbull	8 €
Schweppes Tonic	5,50 €

WATERS

Still Water / Sparkling Water 50 cl	7 €
Still Water / Sparkling Water 1 L	10 €

BEERS

Paolina Blonde 25 cl	6 €
Paolina Blanche 25 cl	7 €
Paolina IPA 25 cl	7 €
Paolina Blonde 50 cl	12 €
Paolina Blanche 50 cl	14 €
Paolina IPA 50 cl	14 €
Heineken 0%	9 €

APERITIFS

Ricard	5 €
Lillet	11 €
Lillet tonic	13 €
Aperol spritz	15 €
Hugo spritz	15 €
Capo Spritz	14 €
Limoncello spritz	13 €
White Wine Kir	12 €
Kir royal	19 €
Campari	11 €
Port	11 €
Martini	11 €
Gin to	14 €

DIGESTIFS

Manzana	14 €
Limoncello	14 €
Myrtle	14 €
Clementine	14 €
Chestnut	14 €
Amaretto	14 €
Calvados	19 €
Aged Plum	19 €
Pear	14 €
Get 27	14 €
Get 21	14 €
Bailey's	14 €
Armagnac 6 Years	13 €
Armagnac 10 Years	24 €
Absinthe	15 €

COCKTAILS

Mojito	15 €
Margarita	15 €
Sex on the beach	15 €
Cosmo	15 €
Piña	15 €
Pornstar martini	12 €
Espresso Martini	17 €
Negroni	15 €
Caïpi	15 €
Moscow mule	16 €
London mule	16 €
Sour	15 €
Long island	18 €
Barman's feeling	17 €
Cocktail of the Month	15 €

WHISKY

Ballantine's	12 €
Jameson	14 €
Chivas 12 Years	18 €
Chivas 18 Years	26 €
Royal salute	44 €
Glenlivet 12 Years	19 €
Glenlivet 18 Years	29 €
Jack Daniels	14 €
Jack Daniels Fire	16 €
Japanese	18 €
Four roses	16 €
Black Barrel	25 €
Laphroaig	—
Glenfiddich 18	—

RUM

Havana 3 Years	12 €
Havana Especial	17 €
Havana 7 Years	—
Don Papa Baroko	16 €
Diplomatico	16 €
La Hechiera	16 €
Olmecca Silver	20 €
Altos Banco	24 €

VODKA

Wyborowa	14 €
Absolut	16 €
Greygoose	19 €

GIN

Beefeater	14 €
Beefeater	24 €
Hendricks	19 €
Monkey 47	19 €

COGNAC

Martell VSOP	26 €
Cordon Bleu	35 €
Martell XO	49 €

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